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SELECTED BIBLIOGRAPHY ON FREEZING PRESERVATION OF FRUITS AND VEGETABLES
1920-1944

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Bureau of Agricultural and Industrial Chemistry
Agricultural Research Administration
U. S. Department of Agriculture

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Patents

The list of patents has been omitted from the present revision of AIC-46. The Official Gazette of the U. S. Patent Office can be consulted in larger libraries or purchased from the Patent Office. Several of the food trade journals publish lists of new patents related to the food industries.

